

CALISTOGA INN

RESTAURANT & BREWERY

Buffet Menu Selection

Includes Calistoga Inn Spent Grain Sourdough Country Bread, Butter, Calistoga Roastery French Roast Coffee

Salads (Choose 1)

MIXED ORGANIC GARDEN GREENS

*organic mixed greens, toasted almonds, dried fruit medley & gorgonzola
champagne-herbed vinaigrette*

SPINACH WALDORF SALAD

*sliced apple, honey roasted walnuts & dried
cranberries tossed with baby spinach & honey-poppy seed dressing*

PANZANELLA SALAD

*fresh mozzarella cheese, arugula, cucumber,
toasted croutons & vine-ripened tomatoes - balsamic vinaigrette*

Main Course (Choose 2)

SKUNA BAY SALMON - Oven Roasted

beurre blanc sauce

SKIRT STEAK - All Natural & Wood Fire Grilled

chimichurri marinade - king trumpet mushroom ragout

ROASTED NIMAN RANCH PORK LOIN

Marsala braised grapes

CHICKEN SALTIMBOCCA

oven roasted all-natural chicken breast layered with prosciutto, sage & Parmesan Reggiano

FLAT IRON STEAK - Wood Fire Grilled

Calistoga Red Ale & chile ancho adobo marinade, barbecued onions

CORNISH HEN - Organic & Oven Roasted

garlic-rosemary marinade, grilled corn relish

Accompaniments - Choose 2

PASTA AL FRESCO

farfalle seasoned with fresh herbs, lemon zest, garlic, olives, grilled asparagus, cherry tomatoes & California Extra Virgin Olive Oil

LOCAL ORGANIC HEIRLOOM TOMATO PLATTER

burrata cheese with summer figs, California Extra Virgin Olive Oil & fresh basil

CAPONATA

grilled mixed peppers, eggplant & squashes with tomatoes, golden raisins, olives, fresh basil & capers

BAKED POLENTA

creamy polenta layered with sautéed spinach & fontina cheese

SCALLOPED POTATOES

thinly sliced & layered with New York sharp cheddar

ASPARAGUS - Wood Fire Grilled

preserved lemon-olive gremolata

Desserts - Choose 1 (plated & served)

BLACKBERRY CRISP

vanilla ice cream

STRAWBERRY SHORTCAKE

whipped cream

TIRAMISU

an Italian favorite

Selections are subject to change based on seasonal & locally available produce

